

Fall 2-20-2013

Weekly Specials - 2.20.13

Campus House

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SPECIALS

Soup and Sandwich

Jamaican Jerk Mahi Mahi sandwich topped pineapple and carrot slaw
with cilantro mayonnaise served on a soft roll with a
cup of our featured soup
\$9

Potato Perogies

topped with brown sage butter, caramelized red onion and sour cream
\$8
add grilled chicken \$2.75
add grilled shrimp \$3.75

Pastrami Style Smoked Salmon Salad

Arugula, rye croutons, roasted red peppers, red onion and Boursin
quenelles tossed with whole grain mustard vinaigrette
\$10

Steak in the Grass Pizza

Creamed Spinach, peppered sirloin steak and Maytag blue cheese
on focaccia bread served with dressed greens
\$8

Specials for the Week of February 25th, 2013

**Join us February 28th for our
“Best Wines you’ve Never Tried” Wine Tasting**



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